

ORANGE ROLLS

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| 1 cup milk, scalded | 1 cake compressed yeast |
| 3 tablespoons butter | 3 eggs, slightly beaten |
| $\frac{1}{2}$ cup sugar | 1 cups flour (approximately) |
| $\frac{1}{2}$ teaspoon salt | |

Add butter, sugar, and salt to hot milk. Cool to lukewarm. Add crumbled yeast, let stand 3 minutes. Add egg and flour. Knead to form a soft dough. Let rise until double in bulk. Punch down. Let rise again until double in bulk.

Orange Filling

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| $\frac{1}{3}$ cup butter | Kind of 1 orange, grated |
| $\frac{1}{2}$ cup sugar | |

Blend all ingredients together well. Roll dough as for cinnamon rolls and fill with filling. Let rise until light. Bake in a hot oven (400° to 425° F.) 20 to 25 minutes.

PASTRY ROLLS

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| $1\frac{1}{2}$ cups milk, scalded | 1 cake compressed yeast |
| 1 cup butter | 3 egg yolks, beaten |
| 2 tablespoons sugar | 4 cups flour (approximately) |
| 1 teaspoon salt | |

Add butter, sugar, and salt to hot milk. Cool to lukewarm. Add crumbled yeast, let stand 3 minutes. Add eggs and flour. Knead to form a soft dough. Place in refrigerator over night. Roll small amount at a time, keeping the rest of the dough cold. Roll to $\frac{1}{4}$ -inch thickness. Cut in triangular pieces. Spread with melted butter and roll with point to outside. Let rise until very light. Bake in a moderately hot oven (375° to 400° F.) 20 to 25 minutes.

POTATO PANCAKES

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| 6 large or 8 medium-sized potatoes | 2 tablespoons butter |
| 4 eggs, beaten | $\frac{1}{4}$ teaspoon baking powder |
| 1 teaspoon salt | $\frac{1}{4}$ cup cream |

Peel, grate, and drain potatoes. Add remaining ingredients. Drop by spoonfuls onto hot griddle. When brown on one side turn and brown on the other. Serve with butter and pork links.

PRUNE BREAD

(2 loaves)

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| 2 cups flour | 1 cup nut meats |
| $\frac{1}{2}$ teaspoon baking powder | 1 egg, beaten |
| 1 teaspoon soda | $1\frac{1}{2}$ cups sour milk |
| 1 cup sugar | $\frac{3}{4}$ cup prune juice |
| 1 teaspoon salt | 2 tablespoons butter, melted |
| 2 cups graham flour | 1 cup prunes, stewed |
| $1\frac{1}{2}$ cups candied fruit (optional) | |

Sift first 5 ingredients together, add graham flour, candied fruit, and nut meats. Add combined liquid ingredients (including stewed prunes), mixing just enough to moisten. Bake in two buttered loaf pans in a moderate oven (350° F.) 45 to 55 minutes.